INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1329 — Washington, D. C. — March 24, 1951

Farm Labor Supply Bill Approved by House Group

The House Committee on Agriculture has approved a bill to make possible the importation and utilization of Mexican nationals for agricultural employment. The bill, H. R. 3283, was introduced March 19 by Representative Poage (Tex.), chairman of a subcommittee handling foreign labor supply matters. The proposal is a modification of a bill introduced on March 5 by Representative Poage and which was the subject of hearings by the House Committee on Agriculture.

The measure approved by the Committee applies only to Mexican nationals. The bill would authorize the Secretary of Labor to recruit such workers in Mexico, transport them to reception centers within the United States near the places of actual entry, and to assist employers and workers in negotiating contracts for agricultural employment. Under the bill, employers would be required to reimburse the United States up to $10 per worker for costs incurred in bringing the workers to reception centers and maintaining them at the centers until placed under contract.

Under the terms of the bill, agricultural employment is defined to include canning, freezing and other processing of perishable or seasonal agricultural products as well as cotton ginning, compressing and storing and the crushing of oil seeds.

The House Committee adopted a recommendation made by the N.C.A. designed to assure the necessary interchange of such workers between field and plant activity.

Minimum Loading Requirement For Canned Foods Proposed

The Interstate Commerce Commission proposes to establish a minimum loading requirement on canned foods.

In response to a request by ICC, Chairman Irving F. Lyons of the N.C.A. Traffic Committee has called a Committee meeting for 10 o'clock Friday, March 29, at N.C.A. headquarters, prior to a meeting with the ICC.

OPS Issues Amendments To General Ceiling Price Regulation

The Office of Price Stabilization on March 19 announced Amendments 6 and 7 to the General Ceiling Price Regulation. Amendment 6 became effective on March 20, allowing sellers to make offers or contracts for future delivery at ceiling prices which may be in effect at the time of delivery. Amendment 7 became effective on March 21, making provision for imposition of price ceilings on some unprocessed agricultural commodities; however, it does not provide for controls on fresh fruits or vegetables.

Amendment 6

Since it applies to all commodities and services covered by the General Ceiling Price Regulation, this amendment may affect prices at which canners may sell for future delivery. Following the issuance of the Regulation, OPS has been formulating "tailored" regulations designed for particular industries. It is understood that such a regulation is now being considered for processed foods and that it will result in ceiling prices that may differ somewhat from those established under the existing GCPR.

Amendment 6 is designed to permit the taking of orders and executing of contracts by canners for delivery at the ceiling prices that may be in effect at the time of delivery. This amendment is accomplished by changing the definition of the term "sell" under Section 22 of the General Ceiling Price Regulation to include the following language:

"Nothing in this regulation shall be construed to prohibit the making of a

(Please turn to page 158)

NPA Refuses To Promise Not To Cut Tin for Beer Cans

The House Committee on Ways and Means this week sought but failed to obtain a promise from the National Production Authority that there would be no reduction in the amount of tin for beer cans until sufficient bottles were made available to the beer industry.

The Committee is concerned about the possible loss of excise tax revenue from the sale of beer. On March 19, Representatives Dingell (Mich.), Eberharter (Pa.) and Forand (R.I.) introduced bills which would prohibit the issuance of any order curtailing the over-all quantity of containers for beer without the approval of the Secretary of the Treasury.

The Committee met on March 21 to hear NPA Administrator Manly Fleischmann, but he refused to go further than to promise that an effort would be made to make bottles available to brewers as the number of cans permitted them was reduced.

He also promised to give the Committee a report on the bottle situation by yesterday, March 23, and that he would issue no order reducing the amount of tin available for beer cans before Monday, March 26.

"What we plan is a gradual step-down in the use of cans coupled with a gradual step-up in the number of bottles available," Mr. Fleischmann said. He said that there will be an industry meeting within a week to go fully into the situation.

In response to a question from Chairman Doughton (N.C.), Mr.

(Please turn to page 158)

Call for 1951 Directory Copy

A few N.C.A. members have not returned the questionnaire forms for the 1951 *Canners Directory* to Association headquarters. The absence of this information is delaying publication. If you have not sent in your data (firm name, address, locations of plants, and canned products packed in each plant), please do so at once. Forms will close on receipt of mail April 2.

STATISTICS

Stocks of Canned Fruits

Reports on canners' stocks and shipments of canned apples, applesauce, apricots, and canned RSP cherries have been compiled by the Association's Division of Statistics, and complete reports have been mailed to all canners packing these items.

Canned Apples Stocks and Shipments

	1949-50	1950-51
	(cases—basis 6/10's)	
Carryover, June 1	58,821	852,273
Pack	4,213,162	4,806,673
Total supply	4,271,983	5,658,946
Stocks, Feb. 1	1,758,351	3,054,805
Shipments, June 1 to Feb. 1	2,513,632	2,604,141

Canned Applesauce Stocks and Shipments

	1949-50	1950-51
	(actual cases)	
Carryover, June 1	299,113	1,273,777
Pack	8,690,702	12,642,705
Total supply	8,989,815	13,916,482
Stocks, Feb. 1	3,698,603	7,121,670
Shipments, June 1 to Feb. 1	5,291,212	6,794,812

Canned Apricot Stocks and Shipments

	1949-50	1950-51
	(cases—basic 24/2½'s)	
Carryover, June 1	1,522,000	540,000
Pack	2,375,000	3,661,000
Total supply	3,897,000	4,201,000
Stocks, March 1	1,195,000	530,000
Shipments during Feb.	256,000	311,000
Shipments, June 1 to March 1	2,702,000	3,671,000

RSP Cherry Stocks and Shipments

	1949-50	1950-51
	(actual cases)	
Carryover, July 1	.....	30,332
Pack	3,445,323	5,022,951
Total supply	3,445,323	5,053,283
Stocks, March 1	699,189	668,001
Shipments during Feb.	188,063	340,042
Shipments, July 1 to Mar. 1	2,746,134	4,385,232

1950-51 Apple Products Packs

The 1950-51 packs of apples, applesauce, and apple juice have been compiled by the Association's Division of Statistics, and detailed reports on these packs have been mailed to all canners packing these items.

The 1950-51 packs of canned apples, applesauce, and apple juice, by states, with comparisons with 1949-50, are shown below:

1950-51 Pack of Applesauce by States

	1949-50	1950-51
	(actual cases)	
New York	2,645,056	3,800,623
Md., Pa., and Va.	4,763,527	7,136,895
Other states	1,282,119	1,705,187
U. S. Total	8,690,702	12,642,705

1950-51 Pack of Apples by States

	1949-50	1950-51
	(cases—basis 6/10's)	
New York	1,164,797	1,154,396
Md., Pa., and Va.	2,382,839	3,119,816
Michigan	(a)	(a)
Washington, Oregon	371,611	606,182
Other states	293,915	142,041
U. S. Total	4,213,162	5,024,435

(a) Included in Other states.

1950-51 Pack of Canned Apple Juice

	1949-50	1950-51
	(actual cases)	
New York	(a)	(a)
Md., Pa., and Va.	948,699	995,620
Michigan	427,211	488,797
Other states	1,215,897	1,985,529
U. S. Total	2,591,807	3,469,946

(a) Included in Other states.

Poultry Canned in 1950

The quantity of poultry canned or used in canning in 1950 is reported by the Bureau of Agricultural Economics as follows, with monthly comparisons with 1949:

Poultry Canned in U. S., 1949 and 1950

	1949	1950
	(pounds)	(pounds)
January	9,665,000	12,064,000
February	9,564,000	11,293,000
March	10,342,000	12,938,000
April	9,299,000	10,715,000
May	11,240,000	13,014,000
June	14,425,000	13,196,000
July	10,299,000	10,296,000
August	11,606,000	15,233,000
September	8,333,000	9,956,000
October	10,667,000	15,948,000
November	11,566,000	13,388,000
December	11,225,000	14,008,000
Total	128,231,000	152,049,000

PERSONNEL

Canners League of California

The Canners League of California elected the following officers at the association's annual convention:

President—John A. Owen, Pratt-Low Preserving Co., Santa Clara; vice presidents—R. G. Lucks, California Packing Corp., San Francisco (reelected) and George E. McDearmid, Libby, McNeill & Libby, San Francisco; executive vice president—M. A. Clevenger, San Francisco (reelected); vice president—W. S. Everts, San Francisco (reelected); secretary—Miss Sylvia Kempton, San Francisco (reelected); and treasurer—R. J. Marsh, San Francisco (reelected).

Sam Gorsline Recovering

S. G. Gorsline, secretary of the Canning Machinery & Supplies Association, operated on for acute appendicitis at the time of the Convention, is reported well on the road to recovery and attending to many of his official duties. Since he left the hospital in Chicago on February 27, he has gained four pounds.

One of his major tasks has been to answer the hundreds of letters and telegrams which have come to him from members of the Association and other friends in the industry. He has requested use of the INFORMATION LETTER columns to register his appreciation of the many messages, flowers and sympathetic letters which time and strength have not permitted him to handle individually.

Free Resigns Secretaryship Of Pennsylvania Canners

William A. (Bill) Free, serving his 17th year as Executive Secretary and Treasurer of the Pennsylvania Canners Association, has tendered his resignation to take effect by June 30.

Mr. Free, popularly and favorably known to canners and associations throughout the country, finds that the demands upon his energy and his time in the conduct of his own business prohibits him from continuing in his State Secretaryship. He is the owner and operator of the Hungerford Packing Company.

He remains a member of the Administrative Council of the National Canners Association, of which he has been a Director. At the Convention Mr. Free was elected first vice president of the Young Guard Society. He has always been a leader in the activities of the Association of Canners State and Regional Secretaries, having served as secretary and president of that group.

Northwest Canners Association

The Northwest Canners Association elected the following officers at the association's annual convention:

President—George Martin, Utah Canning Co., Freewater, Ore.; first vice president—Elvin F. Kale, C. S. Kale Canning Co., Everson, Wash.; second vice president—James E. Klahre, Apple Growers Association, Hood River, Ore.; and executive vice president—Cecil R. Tulley, Board of Trade Bldg., Portland, Ore. (reelected).

MEETINGS

N.C.A. Presents Citation At American Can Anniversary

The 50th anniversary of the American Can Company was celebrated March 19 with 71 simultaneous birthday dinners in 59 cities in the United States, Canada and Hawaii, all linked by a telephone-loud-speaker hookup. Total attendance was nearly 34,000 employees.

Secretary Carlos Campbell attended the New York dinner, which was the focal point of the anniversary ceremonies, and appeared as guest speaker on the program that was relayed to all the other dinners. He spoke on the friendly relationship that has existed between the N.C.A. and the American Can Company in the furtherance of many public services. At the close of his remarks, Mr. Campbell presented a citation, authorized by the N.C.A. Board of Directors, which was accepted by President Carl H. Black for Canco. Text follows:

For Distinguished Service to the Canning Industry and The American Public

The past half century has witnessed striking advances in the processing and container arts. These have immeasurably reflected the splendid contributions of the American Can Company, both directly through its own engineering and research laboratories and indirectly through its support of the research work of the National Canners Association and its processing assistance to canners throughout the United States, Canada, Hawaii, and Alaska. These magnificent efforts have not only resulted in the development of better processing techniques and better precision-built containers for both old and new products. They have also contributed largely to the advancement of the canning industry and to make available to the public in peacetime—and to the armed services in national emergencies—an abundant supply of diversified canned foods at reasonable prices.

On the occasion of the Fiftieth Anniversary of the organization of the American Can Company, the National Canners Association desires to record its appreciation for this half century of unfailing cooperation, and is privileged to express the appreciation of all processors for these invaluable services to the canning industry and the public. On behalf of all the Association commends the American Can Company and its personnel for this record of effective and constant contribution to the progress of the industry, to the success of individual canners, and to the creation of a high standard of living for the American public.

Canned Foods Best Protection Against Bomb Contamination

Canned foods offer the public their best protection against the contamination that results from atomic, biological or chemical warfare, it was stated March 19 by N.C.A. President Herbert J. Barnes in an address to the annual convention of the Canners League of California.

Civil defense planners, Mr. Barnes stated, recognize the importance of protectively packaged foods in emergencies. "Hermetically sealed tin and glass containers provide the most complete protection against the three kinds of warfare that may create a serious food contamination problem," he asserted.

Canned foods and food liquids are therefore an essential commodity in civil defense, said Mr. Barnes. "In their protected form they can supply safe, solid food and liquid and provide balanced nutrition for the indefinite periods that may be expected as the result of the disruption of distribution facilities caused by enemy attacks.

"The feeding of people and the satisfaction of their drink requirements in an emergency area will be of importance second only to that of medical care, and the immediate availability of an uncontaminated food supply will become a requirement for the unevacuated population," he said.

In connection with atomic warfare, Mr. Barnes explained, the food must be protected against "residual" radiation or "radioactive dust." All packaged foods which remain intact will be fit for consumption, while unprotected foods will be dangerous. It will be necessary, he said, to guard against radioactivity from the dust on the exterior of the container, and both tin and glass packages are adapted for quick and thorough cleaning by immersion in any household detergent solution.

The same protection, he stated, exists in regard to agents employed in biological warfare, and the facility of cleaning hermetically sealed containers by immersion will be of great advantage.

Referring to chemical warfare, Mr. Barnes quoted from the latest publication of the Federal Civil Defense Administration: "Foods in airtight packages are not contaminated by nerve gas vapors, but only those in sealed glass or metal containers are safe from liquid nerve gas."

Mr. Barnes pointed out that canned food containers are resistant to rough handling and that the tin container will withstand considerable blast.

"Not only does the hermetic container protect the food, but being rigid and waterproof it is adapted to quick and simple washing, or sterilization, by simple immersion in easily prepared solutions."

Antibiotics in Preserving Foods

A statement on "Use of Antibiotics in Preserving Foods" was presented by Dr. E. J. Cameron, Director of the N.C.A. Washington Research Laboratory, at a Research Conference sponsored by the Council on Research of the American Meat Institute, March 22 at University of Chicago.

Dr. Cameron's paper briefly reviewed the work done by N.C.A. and other agencies during 1950 to determine the possible usefulness of antibiotics in food preservation. Reference was made particularly to subtilin for which certain promise was suggested early in 1950, but which, upon further testing, was found not to be a safe preservative.

The 1950 investigations, however, did disclose that subtilin and some other antibiotics are active in some way against the types of bacteria in which the canning industry is interested, reported Dr. Cameron. He stated that the industry, as well as the U. S. Department of Agriculture, will continue needed investigations to determine the nature of the effect of antibiotics on spore-forming organisms.

Forthcoming Meetings

April 11—Tidewater Canners Association of Virginia, Annual Meeting, The Tides Inn, Irvington

April 17-20—American Management Association, 20th National Packaging Exposition, Atlantic City, N. J.

April 19—Indiana Canners Association, Spring Meeting, Claypool Hotel, Indianapolis

April 22-25—United States Wholesale Grocers' Association, Convention and Food Distribution Exposition, Miami Beach, Fla.

May 11—Ozark Canners Association, Spring Meeting, Severs Hotel, Muskogee, Okla.

June 3-4—Michigan Canners Association, Spring Meeting, Park Place Hotel, Traverse City

June 27-29—National Pickle Packers Association, Midyear Meeting, Sheraton Hotel, Chicago

October 24-26—National Pickle Packers Association, Annual Meeting, Sheraton Hotel, Chicago

November 15-16—Indiana Canners Association, Annual Convention, French Lick Springs Hotel, French Lick Springs

November 19-20—Pennsylvania Canners Association, Annual Convention, Penn Harris Hotel, Harrisburg

DEFENSE

Simplification Order Asked By Glass Container Industry

Members of the Glass Containers Manufacturers Industry Advisory Committee have asked the National Production Authority to consider issuing an order requiring simplification of glass containers.

The Committee's recommendation was submitted to NPA following a study on the supply and demand situation and production facilities of the industry, made by an industry task group at NPA's request.

If NPA finds that an order is necessary to increase production of glass containers, industry members asked that production of existing designs of glass containers be frozen and a waiting period be provided so the industry can use existing molds to avoid waste.

In addition to substantially increasing production of glass containers, a simplification order will conserve raw materials and manpower, Committee members and NPA agreed.

One of the major problems currently facing the industry, representatives said, is a shortage of transportation facilities for shipping raw materials and finished products. If this situation continues, the industry will be forced to cut production, it was said.

NPA pointed out that present indications are that there will be a sufficient supply of soda ash available for 1951 production of glass containers. NPA also said that paperboard shipping containers are in tight supply but the condition is not critical. Controls on paperboard containers therefor do not appear likely at this time, NPA added.

Several Committee members said they were planning to use larger individual shipping units as one method of saving paperboard.

Can Order, M-25, Amended

M-25, the metal order, was amended by the National Production Authority on March 10 to exempt the armed services from restrictions on the canning of products for use overseas.

The amendment permits the packing of products having a DO rating in any type of metal container the armed services may specify, provided these canned products are used by the armed services outside of the United States. Restrictions of M-25 apply, however, to canned foods for use within the country.

Amendments to Price Regulation

(Concluded from page 155)

contract or offer to sell a commodity or service at (A) ceiling prices in effect at the time of delivery or (B) the lower of a fixed price or the ceiling price in effect at the time of delivery."

A canner may, therefore, specify in a contract for future delivery an indefinite price which will be the ceiling price in effect at the time of delivery. Or, if he prefers to include a specific price in a contract for future delivery, which may be higher than his present ceiling price, he may do so. In that case, if at the time of delivery the ceiling then in effect is above the contract price, deliveries may be made at the contract price; but in the event that the ceiling in effect at the time of delivery is below the contract price, deliveries must be made at the ceiling price then in effect.

It should be noted that this amendment does *not* permit canners to deliver commodities at prices to be adjusted *subsequent to the delivery* of the commodity. In other words, a canner may not take advantage of ceiling price increases effective subsequent to actual delivery.

Amendment 7

This amendment provides for the automatic establishment of price ceilings on some agricultural commodities as soon as they are removed from the application of Section 11 of the General Ceiling Price Regulation. No changes are made however, in the provisions which exempt fresh fruits and vegetables from price controls at all levels and for this reason these changes made by Amendment 7 are of little significance to the canning industry.

Three other minor changes in Amendment 7 will be of possible interest to canners. Section 11 (b) (1) of the General Ceiling Price Regulation provided that Section 11 applied to processors and manufacturers if they sold a commodity which was processed "at least in substantial part" from the listed agricultural commodities. The words "at least in substantial part" have been deleted and processors can therefore increase their ceiling prices under Section 11 by any dollar and cents increase in the cost of a listed agricultural commodity, without considering whether or not the commodity was processed in substantial part from an agricultural commodity. The purpose of this change is to eliminate a phrase that served no useful purpose and presented difficulties in application.

There had apparently been some confusion after the issuance of Amendment 1 to the General Regulation among sellers of eggs, dry edible beans and peas, and popcorn, who mistakably believed that these products had been removed by this amendment from price control at all levels of distribution. Amendment 1 had changed Section 14 (s) (1) to provide that agricultural commodities listed in Section 11 were exempted from price controls in their raw or natural state, "or if the commodity is not customarily sold by producers generally in its raw or natural state, in the first form or state beyond the raw or natural state in which it is customarily sold by producers generally." Section 14 (s) (1) as now amended by Amendment 7 provides specifically that eggs, dry edible beans and peas, and popcorn, are exempted from price controls only when sold by the producers of such commodities.

Finally, Section 22 has been amended to add at the end an additional paragraph as follows:

"Calculations of ceiling prices involving fractions. Fractions of a cent remaining after the total price for a quantity sold has been calculated shall be dropped if less than a half cent and increased to the nearest higher cent if a half cent or more."

This addition was made necessary because in many cases increases in ceiling prices calculated under Section 11 resulted in fractions of one cent. It was felt that a uniform practice would be desirable with respect to the disposition of such fractions.

Tin for Beer Cans

(Concluded from page 155)

Fleischmann said that the tin situation transcends the loss of revenue.

"There are only two ways to make tin available for beer," he said. "We could take it out of the stockpile or out of the food pack."

Mr. Fleischmann also told the Committee that NPA had made a study of a scrap tin program such as that used during World War II and explained that the study showed that, because of technological changes in the use of tin, the recovery would be almost useless.

Representative Forand suggested that NPA might try stepping up production of frozen foods to reduce the number of cans needed for the food pack. He said, "I find that many housewives now prefer frozen foods to canned foods."

SUPPLIES

Shipments of Glass Containers

Shipments of 9,720,000 gross of glass containers in January, 1951, were 3 percent above December, 1950, shipments of 9,413,000 gross and 28 percent higher than shipments of 7,595,000 gross in January, 1950, according to a report by the Bureau of the Census, U. S. Department of Commerce.

Production of glass containers in January, 1951, totaled 10,279,000 gross, up 10 percent over the previous month, according to the report.

Shipments of wide mouth food containers were reported at 2,278,272 gross in January, 1951, as compared with 2,165,938 gross in December, 1950, and 2,190,978 gross in January, 1950.

Shipments of narrow neck food containers were reported at 814,112 gross in January, 1951, as compared with 786,406 gross in December, 1950, and 639,798 gross in January, 1950.

CONGRESS

Chemicals in Food Products

Hearings have been scheduled by the select House Committee to Investigate the Use of Chemicals in Food Products, headed by Representative Delaney (N. Y.).

Mr. Delaney announced resumption of hearings on April 12, 13 and 17. The committee plans to conduct a three-pronged investigation of the effect of the use of chemicals introduced into foods, chemical pesticides on crops, and chemical fertilizers.

These will be the first hearings conducted by the committee as reconstituted by the 82nd Congress. In a report of its findings during the last Congress, the committee stated that the increasing use of chemicals in the production of food raised a serious public health problem and that the evidence indicated that federal laws are not adequate to protect the public against the addition of unsafe chemicals in food products. It concluded, however, that individuals who would be affected by proposed legislation should be given further opportunity to present their views before specific recommendations were made to Congress (see INFORMATION LETTER of January 13, page 8).

Chemical Additives in Food

Representative Miller (Nebr.) has introduced a bill, H. R. 3257, to give the Food and Drug Administration authority to require proof of safety before chemical additives are used in food. The Miller bill contains the text of the amendment proposed by FDA (see INFORMATION LETTER of February 28, page 106). H. R. 3257 was referred to the House Committee on Interstate and Foreign Commerce. Mr. Miller is a member of the Delaney Committee.

PUBLICITY

U. S. Cites Importance of Canned Foods in Civil Defense

Two of the points stressed by Dr. E. J. Cameron, Director of the N.C.A. Washington Laboratory, in his recent Convention paper on "Canned Foods in Civil Defense," have received further corroboration in the newest official publication of the Federal Civil Defense Administration.

In a 30-page booklet entitled "What You Should Know About Biological Warfare" the following two statements appear:

"Don't Take Chances with Food and Water in Open Containers: Bottled or canned foods would be safe after a biological warfare attack, if the containers weren't broken. But foods in the open might be contaminated. If in doubt, boil for 10 minutes. That will kill most germs."

"Canned and Bottled Goods Are Safe: Provided the containers were unbroken, canned and bottled goods would be perfectly safe to use following attacks of all kinds, including atomic bombings. But, whenever possible, the containers should be thoroughly scrubbed before being opened. That would remove practically all germs, poisons or radioactive dusts that might be lodged on their outsides. Packaged foods, as well as those kept in refrigerators and closed cupboards, would not likely become polluted. However, to play safe, it sometimes might be necessary to boil everything except canned and bottled stuff for 10 minutes before eating or drinking. Boiling will kill most germs and destroy many plant and animal poisons, but it will not remove radioactivity."

Copies of the FCDA publication are for sale by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C., at 10 cents each.

Forecast Magazine Features Article by N.C.A. Writer

Forecast magazine, a national professional magazine for home economics teachers, has been featuring a series of articles by directors of home economics departments of various food organizations.

The March issue carries a feature by Katherine R. Smith, Director of the N.C.A. Home Economics Division. The article, "Bringing On the Dessert," features desserts made with canned fruits. It emphasizes the many types of desserts possible from the large variety of canned fruits. The time and effort saved in using these products is also stressed.

Several recipes tested in the Association's kitchens are given. The photographs illustrating them were taken in the kitchens.

American Weekly

The March 4 edition of the *American Weekly*, distributed nationally as the Sunday magazine supplement with newspapers, featured soups in its "Household Almanac" section.

"Dress Up Dinner with a Good Soup" by Amy Alden, the editor of the "Household Almanac" section, gave 12 soup recipes to make dinner "extra special." The recipes included the following canned foods:

Bouillon, chicken broth, condensed cream of mushroom soup, condensed cream of tomato soup, condensed tomato soup, condensed vegetable soup, chicken noodle soup, cream of chicken soup, shrimp, chicken, cream style corn, and tuna.

Look Magazine

The March 27 issue of *Look* magazine will carry the story, "Mushroom Center U.S.A.," which states that over half of the U.S. supply of mushrooms is grown in the area of Kennett Square, Pa.

The article begins, "*Look* projects a new role for mushrooms: flavor-exciting additions to budget meals. Once luxuries to all except those who live close to where they grow, mushrooms are now low enough in price to be more than mere garnish or ingredient for elegant sauce. Browned in a fry pan, broiled, stewed, or taken from a can and heated, mushrooms become a more-than-ordinary vegetable."

The article goes on to say that fresh and canned mushrooms, being low in calories, especially appeal to dieters,

but it says, "Contrary to an old belief, mushrooms also have important food values." Another interesting statement: "They have a high proportion of glutamic acid, the ingredient in commercial flavor-accenting powders now on the market—the key to mushroom flavor appeal."

DEATHS

Ralph E. Sanborn

Ralph E. Sanborn, for over 15 years a leading member and a recent chairman of the N.C.A. Scientific Research Committee, died in his sleep Monday morning, March 19.

Mr. Sanborn was a member of the Scientific Research Committee continuously since 1939 and was its chairman in 1949 and in 1950, when he resigned because of declining health. He had also been for some years a member of the Western Branch Laboratory Advisory Committee. In these years on the committees, Mr. Sanborn took active leadership in guidance of the work of the N.C.A. Laboratories.

He also served on the N.C.A. Labeling Committee, 1939 and 1940; and as chairman of the Technical Advisory Committee to the Labeling Committee in 1945.

A man of varied interests and warm personality, he won the respect and loyalty of all who were associated with him.

From the time of the adoption of the Food, Drug, and Cosmetic Act of 1938, Mr. Sanborn was an industry leader in the task of working out standards for canned foods adopted under that Act. He brought to this activity a wide knowledge of canning practice and technology, gave extensive and important testimony in the hearings, and contributed much to the planning of necessary experimental work and coordination of industry testimony to the end that sound and fair standards should be adopted.

Mr. Sanborn started his career in canning in 1920, when he left a firm of consulting engineers to become assistant director of research for the California Packing Corp. In 1923, he was appointed assistant general superintendent and in 1929 was made general superintendent in charge of West Coast plant operations. Following a realignment of executive responsibilities in 1944, Mr. Sanborn was made director of plant coordination.

In December, 1950, while serving as technical adviser in the research and planning departments of Calpak, Mr. Sanborn resigned as a director and member of the executive committee of the corporation on the advice of his physician. He continued to serve as a consultant until the time of his death.

William H. White

William H. White, 58, an authority on the control of vegetable insects in the U. S. Department of Agriculture, died March 14. He had been leader of the Division of Truck Crop and Garden Insect Investigations in the Bureau of Entomology and Plant Quarantine since 1932.

TRAFFIC

Freight Rate Increases

Freight rate increases have been authorized by the Interstate Commerce Commission for railroads and for water carriers under ICC jurisdiction. The increases may become effective 15 days following the date of the order, which is March 12. The authorized rate increases are:

Within eastern territory	4 percent
Within southern territory	2 percent
Within western territory	2 percent
Interterritorially	2 percent

RESEARCH

Agricultural Research Policy

Increased emphasis on all methods of disseminating results of research as an aid in national mobilization was recommended by the Agricultural Research Policy Committee at its two-day meeting with U. S. Department of Agriculture officials which ended March 20.

Several reports on recommendations for strengthening the reporting of research to all segments of the public were heard. One report dealt with taking results of marketing research directly to the public through consumer education in food buying and in the training of food retailers in improved methods of handling and displaying perishable foods.

It was noted that the Research and Marketing Act had resulted in a notable increase in marketing extension work, by the Extension Service, with groups of processors, shippers, wholesalers, retailers, and consumers.

It also was reported that marketing service programs conducted with RMA funds have developed new outlets for farm products and helped in other ways to increase returns to farmers by improved marketing procedures.

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